

## PoAm Cooperation

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- Gravity **15.4 BLG**
- ABV ---
- IBU **72**
- SRM **15.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.2%)	79 %	6
Grain	Aroma CastleMalting	0.5 kg (8.6%)	78 %	100
Grain	Crystal 150 CastleMalting	0.3 kg (5.2%)	78 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.4 %
Boil	Marynka	25 g	60 min	9 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %
Boil	Crystal	30 g	15 min	3.6 %
Boil	Lublin (Lubelski)	15 g	12 min	4 %
Boil	Citra	15 g	10 min	13.5 %
Boil	Cascade	15 g	10 min	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Simcoe	20 g	7 day(s)	11.4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	fermentis